

## Appetisers

**Classic warm Boston lobster salad** 368  
*Pan-fried Boston lobster with garlic and shallots cooked in a spicy herb cocktail sauce, baby lettuce tossed in avocado vinaigrette*

**Pan-fried duck foie gras with apple Yorkshire pudding**  308  
*onion marmalade, thyme reduction*

**The famous Repulse Bay Caesar salad prepared at your table**   298  
*topped with your choice of shaved Parma ham, grilled prawns or warm home-smoked organic Irish salmon*

**Marie's salad**   278  
*Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus seasoned with a truffle and aged balsamic vinaigrette*

## Soups

**The Repulse Bay soup dégustation** 168  
*lobster bisque, truffle and wild mushroom cream soup, cream of green asparagus*

**Traditional French onion soup**  148  
*baked with Gruyère croûtons*

**Bisque of Boston lobster**  188  
*garnished with a lobster wonton*

**Black truffle and wild mushroom cream soup**   188  
*with salsify and green asparagus*

**Please inform our staff if you have any food allergies and intolerances.**

## Pasta

**Lobster and homemade linguine**  408  
*with cèpe and morel bisque sauce*

**Grilled scallops, cauliflower emulsion and black truffle oil** 368  
*garnished with homemade angel hair pasta and fresh herbs*

 Vegetarian dishes  The Verandah's signature dishes  Natural meat

 **Seafood from sustainable sources, caught or farmed in an ecologically friendly way**

All prices in Hong Kong dollars and subject to 10% service charge.

From the Grill

<b>Cedar River Farms Holstein Natural American Angus beef sirloin steak</b>  (250g/portion)	538
<b>Australian OBE organic Angus beef tenderloin</b>  (150g/portion)	558
<b>Grilled Dover sole</b> (550g/portion)	728
<b>Grilled Boston lobster with garlic and herb butter</b> (650g/portion)	708

**Please choose two side dishes and one sauce to accompany your grilled dish**

<i>Seasonal vegetables</i>	<i>Sautéed spinach and portobello tian</i>	<i>Green asparagus</i>
<i>Gratin potatoes</i>	<i>Mashed potatoes</i>	<i>English cut potato chips</i>
<i>Poached chateau potatoes</i>	<i>Baked macaroni cheese and cauliflower with black truffle</i>	

**The sauces**

<i>Black truffle sauce</i>	<i>Wild mushroom sauce</i>	<i>Black pepper sauce</i>
<i>Espelette mustard sauce</i>	<i>Burnt butter lemon sauce</i>	<i>Tarragon mousseline sauce</i>

**Each additional side dish 80**



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## Main courses

- The Verandah seafood mixed grill**   608  
*Lobster medallion, organic Irish salmon, fish fillet, black mussels, king prawn and scallops on roasted ratte potatoes with green asparagus, tarragon mousseline sauce*
- Slow-cooked hot smoked fillet of Tasmanian ocean trout**   508  
*with wilted baby vegetables, röesti potato, morel mushroom emulsion*
- Slow-roasted free range baby rack of lamb from Hawke's Bay**  608  
*served with provençale vegetables and ratte potatoes lightly gratinated with escargot butter, rosemary jus*
- The Repulse Bay vegetarian favourite**  358  
*Vegetable cutlets on wild rice served with cauliflower and chick pea aloo gobi curry sauce*

## The Classics

- Steak tartare**   428  
*ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted bread, green salad and pommes paille*
- Tournedos Rossini**   598  
*Australian OBE organic Angus beef tenderloin topped with pan-fried foie gras, black truffle sauce*
- Roasted French baby chicken rubbed with a tarragon black truffle butter,**   458  
*flambéed with Cognac and carved at your table, accompanied with sautéed seasonal vegetables, roasted garlic and cheese mashed potatoes, pancetta and herb jus*

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